

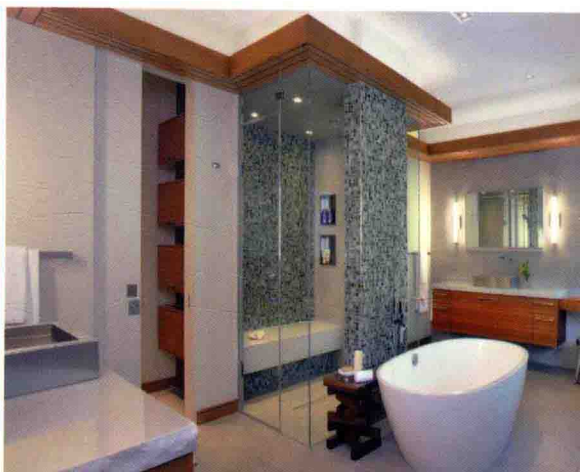
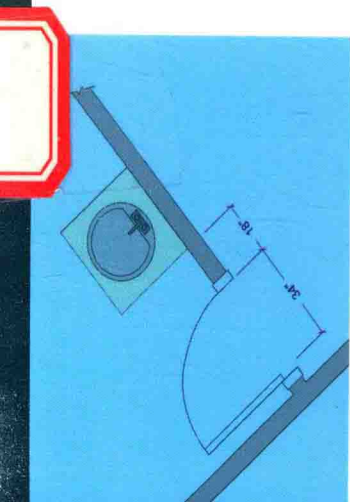
Second Edition

NKBA National Kitchen
& Bath Association

KITCHEN & BATHROOM

Planning
Guidelines
with Access
Standards

Based on the 2015 International Residential Code® (IRC®) and the ICC A117.1-2009 Standards



Kitchen & Bathroom Planning Guidelines with Access Standards



WILEY

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Kitchen & Bathroom Planning Guidelines with Access Standards

Second Edition

THE NKBA

The National Kitchen & Bath Association (NKBA) is a leading nonprofit trade association dedicated to the advancement of the kitchen and bath industry. Since its inception more than 50 years ago, the NKBA has maintained its leadership status of excellence and professionalism by providing education, certification, and the tools needed for success in the industry. NKBA Professional Development and Certification are the gold standard in the kitchen and bath industry. The NKBA offers professional development courses and levels of certification for all stages of an individual's career. The NKBA also offers networking opportunities and professional development training at over 70 chapters across North America. The NKBA is proud owner of the Kitchen & Bath Industry Show (KBIS).

NKBA LEARNING & DEVELOPMENT

NKBA Learning & Development provides kitchen and bath professionals with convenient educational courses to enhance their careers. The NKBA offers professional development opportunities through in-person courses, virtual instructor-led training, eLearning, seminars, and conferences. The NKBA courses are aligned to specific learning paths in eight key competency areas, providing an individualized approach to professional development. Industry professionals can easily determine which courses are appropriate for their career growth by viewing the course descriptions on NKBA.org. The NKBA also has approximately 55 Accredited and Supported Programs in colleges and universities across North America that specialize in kitchen and bath design.

NKBA CERTIFICATION

NKBA Certification is based on in-depth testing, education, and industry experience, allowing consumers to know that their designer's professional skills have been independently evaluated and tested. NKBA certified professional members are committed to improving those skills by meeting continuing education and professional development requirements.

There are three levels of NKBA Certification: Associate Kitchen & Bath Designer (AKBD®), Certified Kitchen Designer (CKD®) or Certified Bath Designer (CBD®), and Certified Master Kitchen & Bath Designer (CMKBD®).

Methodology/Overview

The *NKBA Kitchen & Bathroom Planning Guidelines with Access Standards* is a collection of illustrations and planning suggestions to aid professionals in the safe and effective planning of kitchens and bathrooms. These guidelines are also included in NKBA Professional Resource Library *Kitchen Planning* and *Bath Planning* volumes. Designers and those interested in becoming kitchen and bath design professionals benefit by studying the complete body of knowledge found in the NKBA Professional Resource Library.

These easy-to-understand guidelines were developed under the guidance of the NKBA by a committee of professionals. The guidelines published in this booklet reflect a composite of the historical review, current industry environment, future trends, consumer lifestyles, new research, new building codes, and current industry practices.

The purpose of the guidelines is to serve as the basis for:

- Ensuring building code compliance.
- Recognizing the importance of consumer health, safety, and welfare in kitchen and bathroom design.
- Supporting sound kitchen and bath design practices.
- Testing core kitchen and bath competencies.
- Training designers in academic and educational programs.

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Kitchen Planning Guidelines with Access Standards

The National Kitchen & Bath Association developed the *Kitchen Planning Guidelines with Access Standards* to provide designers with good planning practices that consider the needs of a range of users.

The code references for the Kitchen Planning Guidelines are based on the analysis of the 2015 International Residential Code® (IRC®) and the International Plumbing Code®.

The code references for the Access Standards are based on ICC A117.1–2009 Accessible and Usable Buildings and Facilities.

Be sure to check local, state, and national laws that apply to your design and follow those legal requirements.

Updates made to the Guidelines in this edition are easily identified by boldface text.

Drawings for the kitchen planning guidelines were contributed by Chief Architect and created using Chief Architect software (www.chiefarchitect.com).

Door/Entry

Recommended:

The clear opening of a doorway should be at least 32" (813 mm) wide. This would require a minimum 2'10" (864 mm) door.

Code Requirement:

State or local codes may apply.

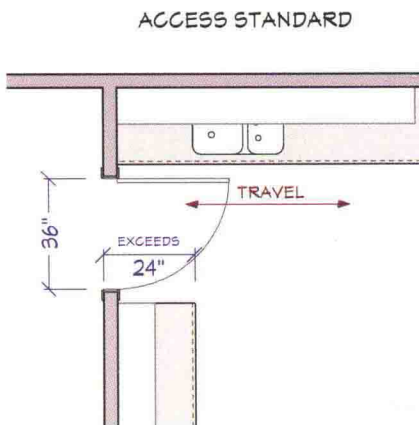
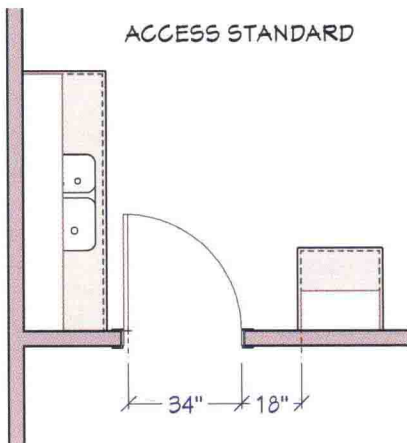
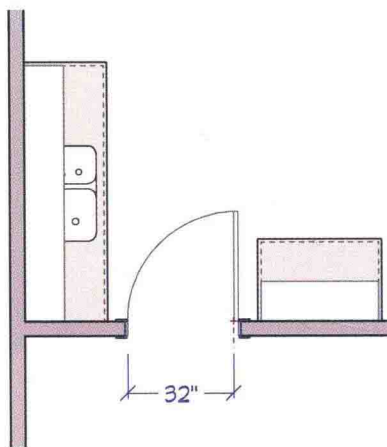
Access Standard

Recommended:

The clear opening of a doorway should be at least 34" (864 mm). This would require a minimum 3'0" (914 mm) door.

ICC A117.1–2009 Reference:

- Clear openings of doorways with swinging doors shall be measured between the face of door and stop, with the door open 90 degrees. (404.2.2)
- When a passage exceeds 24" (610 mm) in depth, the minimum clearance increases to 36" (914 mm). (404.2.2)



Door Interference

Recommended:

No entry door should interfere with the safe operation of appliances, nor should appliance doors interfere with one another.

Code Requirement:

State or local codes may apply.

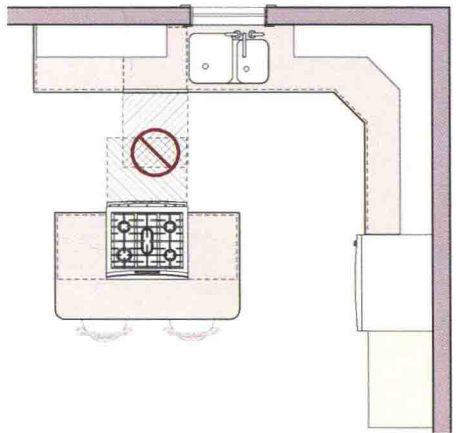
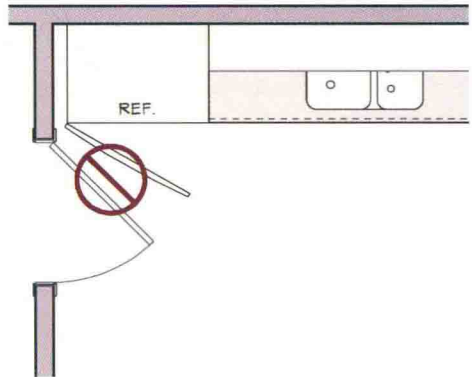
Access Standard

Recommended:

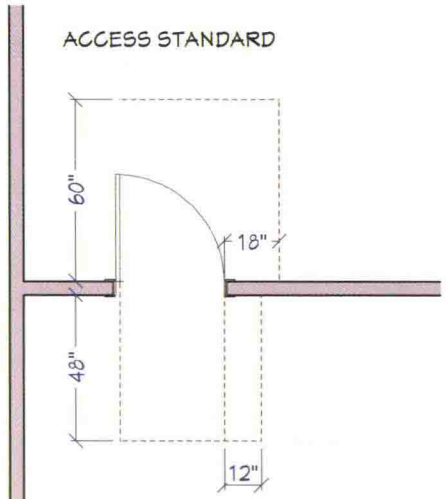
In addition, the door area should include clear floor space for maneuvering, which varies according to the type of door and direction of approach.

ICC A117.1–2009 Reference:

- For a standard hinged door, the minimum clearance on the pull side of the door should be the door width plus 18" × 60" (457 mm × 1524 mm). (404.2.3)
- The minimum clearance on the push side of the door should be the width of the door plus 12" × 48" (305 mm × 1219 mm). (404.2.3)



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Distance between Work Centers

Recommended:

In a kitchen with three work centers,* the sum of the three traveled distances should total no more than 26' (7.9 m), with no single leg of the triangle measuring less than 4' (1.2 m) or more than 9' (2.7 m).

When the kitchen plan includes more than three primary appliance/work centers, each additional travel distance to another appliance/work center should measure no less than 4' (1.2 m) nor more than 9' (2.7 m).

Each leg is measured from the center-front of the appliance/sink.

No work triangle leg intersects an island/peninsula or other obstacle by more than 12" (305 mm).

** A major appliance and its surrounding landing/work area form a work center. The distances between the three primary work centers (cooking surface, cleanup/prep sink, and refrigeration storage) form a work triangle.*

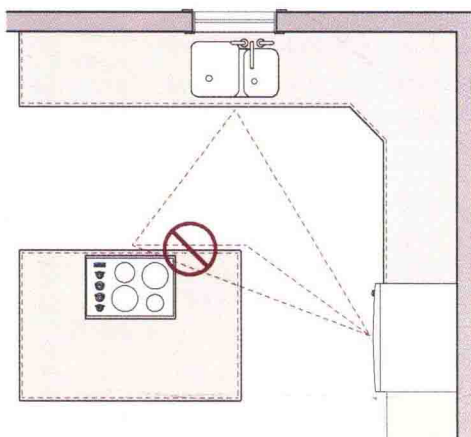
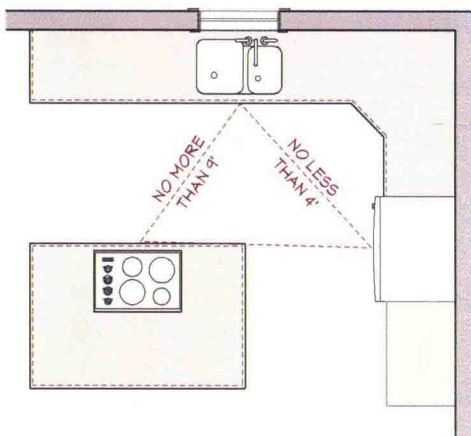
Code Requirement:

State or local codes may apply.

Access Standard

Recommended:

Kitchen guideline recommendation meets Access Standard.



Separating Work Centers

Recommended:

A full-height, full-depth, tall obstacle* should not separate two primary work centers.

A properly recessed tall corner unit will not interrupt the workflow and is acceptable.

* Examples of a full-height obstacle are a tall oven cabinet, tall pantry cabinet, and refrigerator.

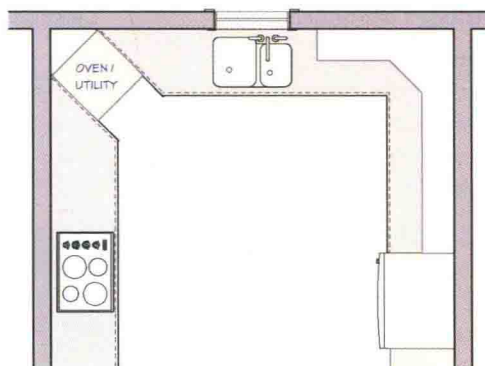
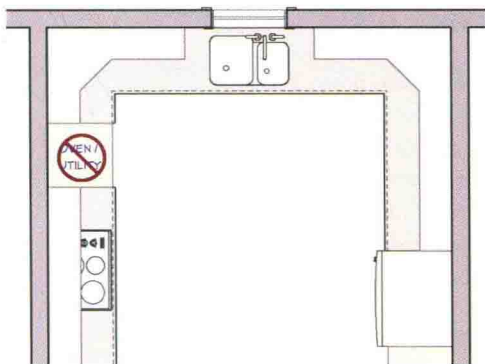
Code Requirement:

State or local codes may apply.

Access Standard

Recommended:

Kitchen guideline recommendation meets Access Standard.



KITCHEN PLANNING GUIDELINE 5

Work Triangle Traffic

Recommended:

No major traffic patterns should cross through the basic work triangle.

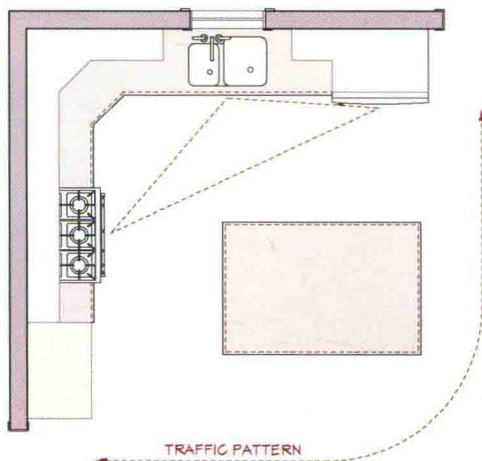
Code Requirement:

State or local codes may apply.

Access Standard

Recommended:

Kitchen guideline recommendation meets Access Standard.



Work Aisle

Recommended:

The width of a work aisle should be at least 42" (1067 mm) for one cook and at least 48" (1219 mm) for multiple cooks. Measure between the counter frontage, tall cabinets, and/or appliances.

Code Requirement:

State or local codes may apply.

Access Standard

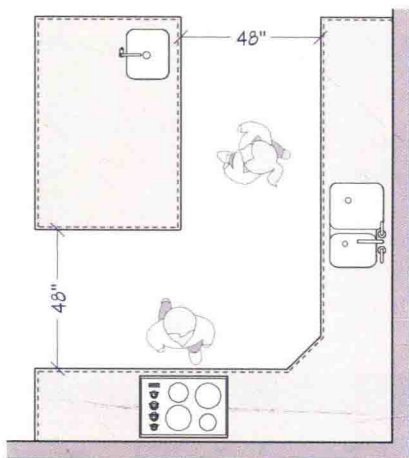
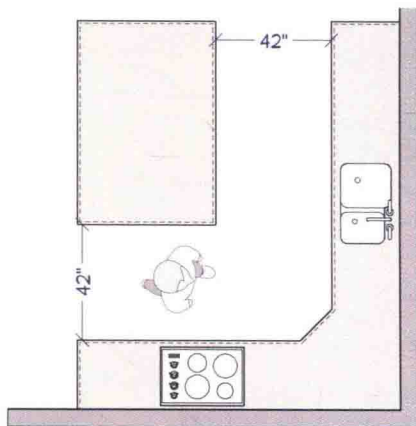
Recommended:

Kitchen guideline recommendation meets Access Standard recommendation. See Code References for specific applications.

ICC A117.1–2009 Reference:

A clear floor space of at least 30" x 48" (762 mm x 1219 mm) should be provided at each kitchen appliance. Clear floor spaces can overlap. (305.3, 804.5)

- In a U-shaped kitchen, plan a minimum clearance of 60" (1524 mm) between opposing arms. (804.2, 1003.12)
- Include a wheelchair turning space with a diameter of at least 60" (1524 mm), which can include knee* and toe** clearances. (304.3)
- A wheelchair turning space could utilize a T-shaped clear space, which is a 60" (1524 mm) square with two 12" wide x 24" (305 mm x 610 mm) deep areas removed from the corners of the square. This leaves a minimum 36" (914



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mm) wide base and two 36" (914 mm) wide arms. T-shaped wheelchair turning spaces can include knee and toe clearances. (304.3)

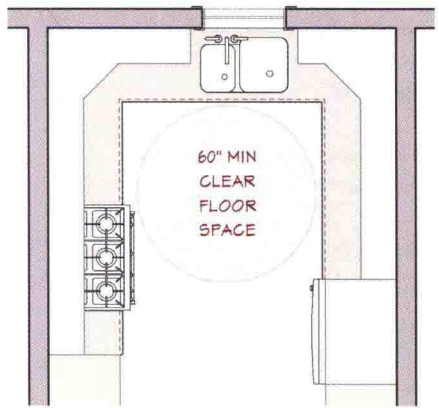
* Knee clearance must be 30" (762 mm) wide (36" [914 mm] to use as part of the T-turn) and maintain a 27" (686 mm) high clear space under the cabinet, counter, or sink. At 27" (686 mm) AFF, the depth must be a minimum 8" (203 mm). At 9" (229 mm) AFF, the depth must be a minimum 11" (279 mm). The space from 9" (229 mm) to the floor is considered toe clearance and must be a minimum of 17" (432 mm) and a maximum of 25" (635 mm).

** Toe clearance space under a cabinet or appliance is between the floor and 9" (229 mm) above the floor. Where toe clearance is required as part of a clear floor space, the toe clearance should extend 17" (432 mm) minimum beneath the element. (306.2)

Code Requirement:

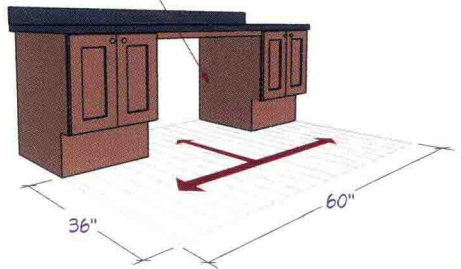
State or local codes may apply.

ACCESS STANDARD



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MIN 36" WIDE
KNEE SPACE



ACCESS STANDARD

